

scarpetta

GLUTEN FREE

primi

CARPACCIO* piedmontese beef, wild mushrooms “soto olio”, capers, arugula	24
SPICED PORK BELLY creamy polenta, qince, grappa raisins, endive salad, tomato gastrique	24
YELLOWTAIL CRUDO* olio di zenzero & pickled red onion	21
OCTOPUS n’duja onions, jalapeño soffrito, yusu aioli, warm potato, olive relish, concentrated tomato, bright salsa verde, peperoncino oil	24
PANCETTA WRAPPED MAIN DIVER SCALLOPS carrot puree, english peas, seasonal mushrooms, scallop jus	25
BURRATA campari tomatoes, arugula, roasted peppers, basil, balsamic	26
INSALATA MISTA radicchio castelfranco, candied walnuts, pear, gorgonzola fior d’ arancio, champagne vinaigrette	18
INSALATA CESARE* marinated white anchovies, parmesan croutons	19
BEET INSALATA heirloom beets, mint salsa, hazelnut, goat cheese, herb & citrus crème fraîche, crispy lotus root	18

paste

TAGLIATELLE lamb bolognese & truffle burrata	30
TAGLIOLINI AGLI SCAMPI prawns, roasted garlic, heirloom tomatoes, capers, basil, lemon white wine butter sauce	44
SPAGHETTI tomato & basil	24

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pesce

BRANZINO rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil	42
SALMON* leeks, seasonal vegetables, truffle sauce	46
RED SNAPPER olive dust, baby fennel, crushed potatoes, lemon velutatta	44

carne

CHICKEN MARSALA spaghetti squash “aglio olio”, seasonal mushrooms, truffle marsala	36
SMOKED DUCK BREAST* celery root puree, cippolini, pear farroto, huckleberry duck jus	46
PORK CHOP cherry peppers “agrodolce”, parmesan fingerling potatoes, toasted fennel pork jus	46
FILET OF BEEF* grilled beef tenderloin, swiss chard, barolo	48
GRILLED 14 OZ. DRY AGED PRIME NY STRIP* salsify in prosciutto, herb garlic mashed potato, romesco	95

contorni 11 each

MUSHROOMS
parmigiano & trucloleto vinegar

GRILLED ASPARAGUS*
pancetta vinaigrette

CRISPY FINGERLING POTATOES
parmigiano & herbs

SAUTEED BROCCOLINI
crispy garlic

scarpetta

VEGETARIANO

scarpetta is proud to source & showcase specialty farmers & purveyors through dishes that best represent the product

insalata

BURRATA 26

campari tomatoes, arugula, grilled filone, roasted peppers, basil, balsamic

INSALATA MISTA 18

radicchio castelfranco, candied walnuts, pear, gorgonzola fiori d' arancio, champagne vinaigrette

BEEF INSALATA 18

heirloom beets, mint salsa, hazelnut, goat cheese, herb & citrus crème fraîche, crispy lotus root

primi

POLENTA 18

truffled mushroom farfalle

RAVIOLO 15

truffle, sheep's milk ricotta, truffle butter sage

RED QUINOA & ROASTED VEGETABLES 17

seasonal vegetables

paste

SPAGHETTI 24

tomato & basil

contorni

MUSHROOMS 11

parmigiano & truffle vinegar

CRISPY FINGERLING POTATOES 11

parmigiano & herbs

SAUTEED BROCCOLINI 11

crispy garlic

please let your server know of any other dietary restrictions that you may have